RESEARCH AND DEVELOPMENT, NEUCHATEL - QUARTERLY REPORT

DIVISION	:	MANUFACTURING SERVICES GROUP
SUBJECT TITLE	:	INGREDIENTS, CASINGS & FLAVORS
PERIOD COVERED	:	APRIL - JUNE 1990
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1. INGREDIENTS

1.1 Guidelines - Methods (Refs. 1 to 4)

R&D decided that documents such as the Guidelines are to be included in the official book of PME Methods.

Four Guidelines were reviewed, updated and issued as new PME Methods :

1. PME Method No. 820
   Guidelines regarding PME Specifications for casings and flavors
   (Issue No. 2, dated May 11, 1990).

2. PME Method No. 821
   Guidelines for producing casings and flavors
   (Issue No. 4, dated June 20, 1990).

3. PME Method No. 822
   Guidelines for checking casings and flavors
   (Issue No. 4, dated June 21, 1990).

4. PME Method No. 823
   Guidelines for the ingredient tests to be run before registration in the usage catalogues
   (Issue No. 4, dated June 22, 1990).

1.2 Usage catalogues (Refs. 5 and 6)

Updated versions of "Usage of Ingredients" and "Usage of filter additives" were issued on June 29, 1990. In these documents there is a mention of trade name and/or article number per goods and per supplier. When already issued, Material Specifications (MS Nr.) are also given per supplier, and a reference to the PM Technical Sheet is made per item.

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1.3 Ingredient Specifications - PM Technical Sheet (Ref. 7)

PM Technical Sheets for 8 of the most sensitive ingredients (humectants, cocoa products, licorices and triacetin) were issued and sent to QA of PME Affiliates. A table of the critical parameters to be controlled as Incoming Inspection of these ingredients was attached.

1.4 Material Specifications (Ref. 8)

Material Specifications (33) were issued and submitted to suppliers for signatures concerning all goods for which PM Technical Sheets were issued. Duly signed documents and/or comments concerning these Material Specifications are being collected by HQ Purchasing. A synthesis of the supplier's comments will be made and a final version of Material Specifications will be sent to suppliers by the end of September 1990.

1.5 Cochise PME Code 10.1250

Project ALUNITE No. 5036 - Trial No. 3 (Ref. 9)

The Cochise (ground cocoa shells) from NEAL, Bremen, West Germany was tested in order to find a second European source for this ingredient (alternative to the product from Thoresen).
No significant difference in taste response was detected by Panel A.
The follow-up of this project is to organize an industrial trial at FTR, and if results are positive, to request PMG and PMH to have local confirmation test made.

1.6 Ethanol denatured PME code 10.2880

Project APATITE No. 5043 - Trial No. 2 (Ref. 10)

This trial is the repetition on an industrial scale of trial No. 1, to prove whether our product quality will be maintained, using MEK (methyl ethyl ketone) as denaturant instead of methanol and Bitrex.

Leaf experts PM EEC & EEMA found a taste difference and therefore they do not recommend implementing MEK as an alcohol denaturant within PME.

The denaturation of alcohol within Philip Morris will be reviewed with PM USA flavor specialists early July during my visit to Richmond.

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1.7 Burley Process Standardization within PME Affiliates (Ref. 11)

The undersigned collaborates in R&D New Process Development projects for all questions related to casings (formulation, preparation and application).
The specifications concerning the concentrated Burley Spray solution to be used for PMU blends will be reviewed with PM USA flavor specialists during my visit early July. These specifications will be transmitted to R&D New Process Development, Mr. R. Wagoner, project leader in charge of the Burley Capacity Increase Study at PMG.

Concerning FTR, no actions are planned until the existing equipment is improved/replaced.

1.8 PMS-AC PME Code 12.2135 (Ref. 12)

Following a complaint from PMH re stability problems with the above-mentioned aftercut, a study was initiated within R&D. A proposal to modify this casing formulation was sent to PM-USA flavor specialists. PM USA proposed a different modification of the existing aftercut recipe, by adding some propylene glycol. According to German legislation, the maximum level of humectants must be below 5 %.
Therefore this change cannot be implemented as such.
This new aftercut recipe was given to R&D New Product Development to be included in a trial series of BEAR project together with other standardization proposals of casings and flavors. Results of these tests are expected by the end of August 1990.

2. ASSISTANCE TO PME AFFILIATES AND LICENSEES

2.1 Flavor Drums ex-PM Richmond

R&D proposed reducing the large number of labels and stickers put on a flavor drum. This proposal is currently being studied by Flavor Specialists and legal entities at PM-USA. Richmond basically agrees with our proposal and is currently investigating the purchase of printing equipment driven by a computer. The target is to get a sticker generated by the computer with all the necessary information directly at the PM USA Flavor Center. This sticker will then be put on each drum before it leaves Richmond. This should be finalized very soon.

2.2 FTR - Swiss Customs Requirements (Ref. 13)

R&D answered a request from the Swiss customs concerning PM Flavor 153, to ease up logistics when importing this flavor.

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2.3 PME - Shelf life of base flavors (Ref. 14)

During the reported period, R&D had to intervene several times because of shelf-life-related problems. It happens very often that orders of base flavors from PM USA are delayed or that they must be used after arrival within a very short time (even 15 days). This subject will be reviewed with PM USA Flavor Specialists during my visit early July, and we will try to issue a procedure to ease logistics.

REFERENCES

1) A. Schwarb "PME Methods Manual - Guidelines regarding PME Specifications for casings & flavors" Issue No. 2 dated June 19 and May 11, 1990.

2) A. Schwarb, "PME Methods Manual - Guidelines for producing casings and flavors", Issue No. 4 dated June 20, 1990.

3) A. Schwarb, "PME Methods Manual - Guidelines for checking casings and flavors ", Issue No. 4 dated June 21, 1990.

4) A. Schwarb, "PME Methods Manual - Guidelines for the ingredient tests to be run before registration in the usage catalogues ", Issue No. 4 dated June 22, 1990.

5) A. Schwarb, "Usage of Ingredients" dated June 29, 1990.

6) A. Schwarb, "Usage of Filter Additives" of June 29, 1990.

7) A. Schwarb, "Ingredient Specifications" dated April 27, 1990.

8) Memos from A. Schwarb to Mr. A. Peier dated May 14 and June 22, 1990 "Material Specifications".

9) Final report "Project Alunite No. 5036 - Trial No.3" from A. Schwarb dated June 14, 1990.

10) Final report "Project Apatite No. 5043 - Trial No.2" from A. Schwarb dated June 14, 1990.

11) Memo from A. Schwarb to Mr. R. Wagoner dated July 18, 1990 "Burley Capacity Increase at PMG for PMU PM021-25".

12) Memo " Proposition to modify solution PMS - AC (12.2135) " from A. Schwarb dated February 23, 1990 to Mr. E. Cook.

13) A. Schwarb, "Dédouannement provisoire No. 1130/207668 du 02.05.1990" dated May 21, 1990.

14) Profs note "Shelf life of base flavors" from A. Schwarb to QA and Purchasing of FTR,PMG and PMH, dated May 14, 1990.

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